



The Granite Grill



SNACKS & APPIES

Chicken Wings – Choose your flavour of BBQ, Hot, Honey Garlic, Sweet Chili or Salt & Pepper. Served with carrot, celery sticks and ranch dip. **\$11**

Quesadillas – Bothwell cheeses with tomatoes, peppers, onions, corn and black beans in a grilled flour tortilla served with salsa and sour cream. **\$8**
-Add Grilled Chicken or Spicy Ground Beef - **\$4**

Chicken Breast Filets & Fries – Tender seasoned pieces of crispy battered chicken breast served with your choice of Honey Dill, Honey Garlic, Sweet Chili or BBQ Sauce. **\$13**

Nachos – Crispy corn chips with Bothwell cheeses, black olives, jalapenos, peppers and tomato and onion. Served with salsa and sour cream. **\$10**
-Add Grilled Chicken or Spicy Ground Beef - **\$4**

Basket O’Fries - \$5 **Spicy Curly Fries - \$7**
Onion Rings - \$6 **Garlic Cheese Toast - \$7**

SOUPS & SALADS

Soup du Jour – Ernie’s creation of the day. **\$4.5**

French Onion Soup – Caramelized sweet onions in a rich beef broth with red wine, croutons with Swiss cheese. **\$7**

Caesar Salad – Romaine lettuce with a homemade Caesar dressing, crispy bits of real bacon and shaved parmesan cheese. Served with garlic toast. **\$9**
-Add Grilled Chicken - **\$4**

Taco Bowl Salad – Crispy tortilla with garden greens, Bothwell cheeses, tomatoes, peppers, corn, black beans, green onion and your choice of spicy ground beef or grilled chicken. Served with salsa and sour cream. **\$12**

Chef’s Salad – A Granite classic with lettuce, smoked ham, roast turkey, egg, cheese and a creamy garlic dressing. Served with garlic toast. **\$12** **Half Size - \$9.5**

BOWLS & PLATES

Granite Mac & Cheese - Bothwell aged cheddar and gouda cream sauce with loads of bacon. Served with a side Caesar salad and garlic toast. **\$14**

Pickarel – Local pickarel fillets, lightly breaded, seasoned, served with fries, coleslaw and lemon-caper-tartar sauce. **\$17**

Chicken Stir Fry - Tender chicken with peppers, onions, carrot, broccoli and baby corn in garlic-honey-chili sauce over a bed of rice. **\$15**

BURGERS, SANDWICHES & WRAPS

Granite Burger – 6oz. fresh beef & pork patty topped with lettuce, tomato, mustard, mayo and fried onions. **\$8**

Chicken Burger – Herb marinated chicken breast with lettuce, tomato, fried onions and mayo. **\$9**

Veggie Burger – A homemade veggie chickpea burger with lettuce, tomato, mayo and fried onions. **\$8**

Whistle Dog – Wpg Old Country Sausage jumbo wiener with mustard, bacon, fried onions & melted Bothwell cheese. **\$8**

Hot Dog – the \$3 regular dog **\$3**

Hot Dogs – 2 regular dogs, fries & coleslaw **\$9**

Grilled Cheese – Classic grilled cheese sandwich with Bothwell cheese on your choice of bread. **\$5**

Denver –2 eggs, ham, green onion on choice of bread **\$7**

Classic Reuben – thinly sliced corned beef, swiss cheese and sauerkraut on grilled texas rye **\$10**

Grilled Swiss Cheese and Asparagus – Swiss cheese and asparagus melted between your choice of bread **\$7**

New York Steak Sandwich – 6 oz NY steak flame broiled to perfection served with garlic toast and onion rings **\$12**

Granite Wagonwheel Clubhouse - Fresh roast turkey with a full house of ham, bacon, cheese, lettuce, tomato and mayo on rye bread. **\$11**

Turkey Bacon Ranch Wrap - Fresh roast turkey with bacon, lettuce, tomato, Bothwell cheese and creamy ranch dressing in a flour tortilla. **\$9**

Greek Vegetable Wrap – Crisp lettuce with tomato, cucumber, peppers, olives, red onion and feta cheese. **\$8**
-Add Grilled Chicken - **\$4**

Perogies – 6 served w/bacon fried onions & sour cream **\$10**

SIDES

Add Cheese	\$2	Add Bacon	\$3
Side Caesar Salad	\$6	Gravy	\$1.5
Fries & Coleslaw	\$4.5	Onion Rings	\$4
Spicy Curly Fries	4.5		

PIZZA

Deluxe – Pepperoni, Salami, Peppers and Mushroom **\$15**

Ham & Pineapple – Smoked Ham, Pineapple **\$15**

Veggie – Peppers, Mushrooms, Onions, Olives **\$14**



The Granite Grill



BEER

Domestic bottles \$4.75

Bud Light, MGD, Kokanee, Keiths
Coors Light, Blue, Standard
Sleemans Honey Brown, Sleemans Clear

Michelob Ultra - \$5.25

Local 473ml cans \$6.75

HALF PINTS: Little Scrapper IPA, St James Pale Ale,
Code Name Ghost, Bulldog Amber

TORQUE: The Whitty Belgian, Red Line Red IPA
Blonde Ale

LITTLE BROWN JUG: Black Lager, Belgian IPA
Golden Ale, 1919 Belgian Pale Ale

Imported

Stella Artois - \$5.25, Corona Extra - \$5.25
Guinness Draught 440ml can- \$6.25

Draft

16oz. Glass - \$5.25 64oz. Pitcher - \$20
LBJ 1919 Half Pints Double Standard
Fort Garry Rouge Fort Garry Dark

WINE

	8oz Glass -	Half Litre -	Bottle-
Copper Moon Malbec -	\$6.75	\$13.5	
Copper Moon Cabernet Savignon	\$6.75	\$13.5	
Copper Moon Pinot Grigio -	\$6.75	\$13.5	
Jackson Triggs Chardonnay -	\$6.75	\$13.5	
Kim Crawford Savignon Blanc -			\$28
Oyster Bay Savignon Blanc -			\$28
McGuigan Shiraz -			\$23
Grand Sud Merlot -			\$25
Mouton Cadet Reserve Bordeaux -			\$25
J. Lohr Seven Oaks Cabernet Sauvignon -			\$39

CIDERS AND COOLERS

Strongbow Cider - \$7.25 Stiegl Grapefruit Radler - \$7
Mike's Hard Lemonade - \$5.75 Smirnoff Ice - \$5.75

NON-ALCOHOLIC

O'Doul's Beer \$3.5
Becks Beer \$3.5
Virgin Cocktails – Shirley Temple or Caesar - \$3
Coffee or Tea - \$2
Juice – Orange, Cranberry or Clamato - \$3
Pepsi, Diet Pepsi, 7-up, Ginger Ale, Iced Tea- \$2.25
Bottled Water - \$1

COCKTAILS

1 oz. - \$5.25 Granite Size 2 oz. - \$8
Caesar Paralyzer Long Island Iced Tea
Rusty Nail White Russian Black Russian
Alabama Slammer

LIQUOR

1 oz. - \$4.75 Granite Size 2 oz. - \$7
Polar Ice Vodka Wisers Special Blend Rye Canadian Club
Lambs White Lambs Amber Lambs Dark
Bacardi White Flor de Cana Malibu Coconut Rum
Sambucca Amaretto Peppermint Schnapps
St. Remy's Brandy Beefeater Gin

PREMIUM

1 oz. - \$5.25 Granite Size 2 oz. - \$8
Crown Royal Gibsons Wisers Deluxe
Ballantine's Johnny Walker Red Olmeca Tequila
Captain Morgan Spiced Sailor Jerry Spiced Appleton Amber
Jagermeister Campari Kahlua Jim Beam
Bombay Gin Tanqueray Gin Cherry Vodka

RESERVE

Grey Goose Vodka - \$6.50 Courvoisier Cognac - \$7.75
Jamieson's - \$5.5 Bulliet Bourban \$5.75 Jack Daniels \$5.5
Drambuie - \$6 Bailey's \$5.5 Grand Marnier - \$7
Crown Royal Northern Harvest - \$5.5 Crown Royal Black – \$5.5
Don Julio Reserva - \$7.5 DonJulio Resposado - \$8
Patron Anejo - \$8.5 McClelland Sing Malt - \$6
Glenlivet 12 yr - \$6.75 Glenmorangie 10 yr - \$7
MacAllan 12 yr - \$8 MacAllan Amber - \$8.75
Chivas 21 yr - \$10.75 Glenmorangie 18yr - \$12.75

SPECIALTY SHOTS

Manitoba Tuck – 3 types of Crown Royal \$5
Corner Freeze – vodka and Blue Bols shaken on ice \$5
Stoughton Spin-O-Rama – Jamiesons and Baileys dropped in a short glass of stout \$6
Corn Broom – 2/3 oz Don Julio tequila with a splash of cranberry juice \$5

The Granite Grill is open-

Monday- 5pm to 8pm
Tuesday- 4pm to 9:30pm
Wednesday- 4pm to 9:30pm
Thursday- 11am to 1:30 and 4:30 to 9:30pm
Friday- 4:30 to 11pm
Saturday- 10am to 2pm
Sunday- 10am to 5pm

*Times are subject to change due to bonspiels and private events

The Granite accepts visa, MC, debit and cash

Beer, wine and liquor prices include taxes